

ABSTRACT OF THE DISCLOSURE

- A process for preparation of protein hydrolysate from soy flour said process comprising hydrolyzing aqueous slurry of defatted soy flour containing 6-30% solid content w/v using proteolytic enzyme of plant origin at pH5-9 and temperature of 53(
- 5 5(C under stirring for 30 minutes to 6 hours; inactivating the enzyme by a known manner; neutralizing the pH value of the slurry; separating the solids by a known manner and drying the clarified liquor so obtained to get the said hydrolysate.